MT 267/UKM 457

Instructions for use

Whirlpool

4619 694 17872

GB

Whirlpool Sweden AB

CONTENT

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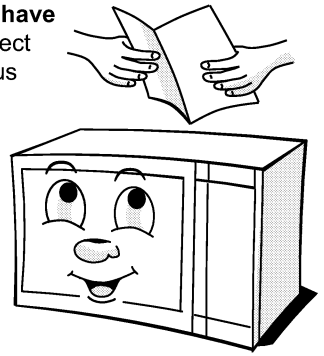
A NOTE TO YOU

Thank you for buying a Whirlpool appliance!

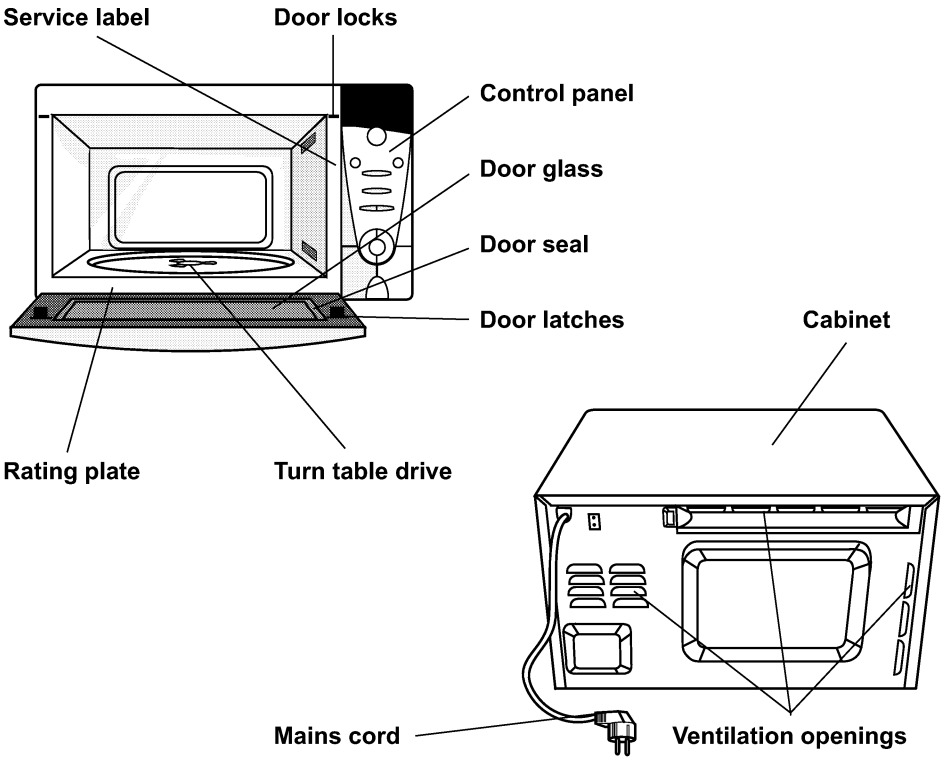
WHIRLPOOL appliances have everything you would expect of a superior appliance, plus the distinct style and thoughtful details which contribute to the overall look of your home and your enjoyment of it.



To ensure that you enjoy many years of trouble-free operation, we developed this Instruction For Use. It contains valuable information concerning how to operate and maintain your new appliance properly and safely.

Please read it carefully and keep this book in a safe place for future reference.

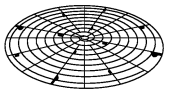
OVEN OVERVIEW



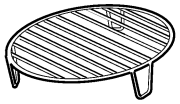
ACCESSORIES

Turntable support

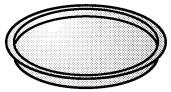
Glass turntable



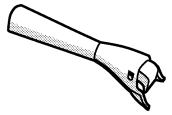
Defrostgrid



Baking grid

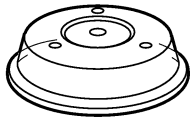


Crisp-plate

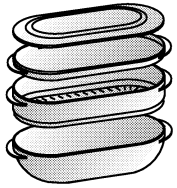


Crisp handle

Two Plate Stacker

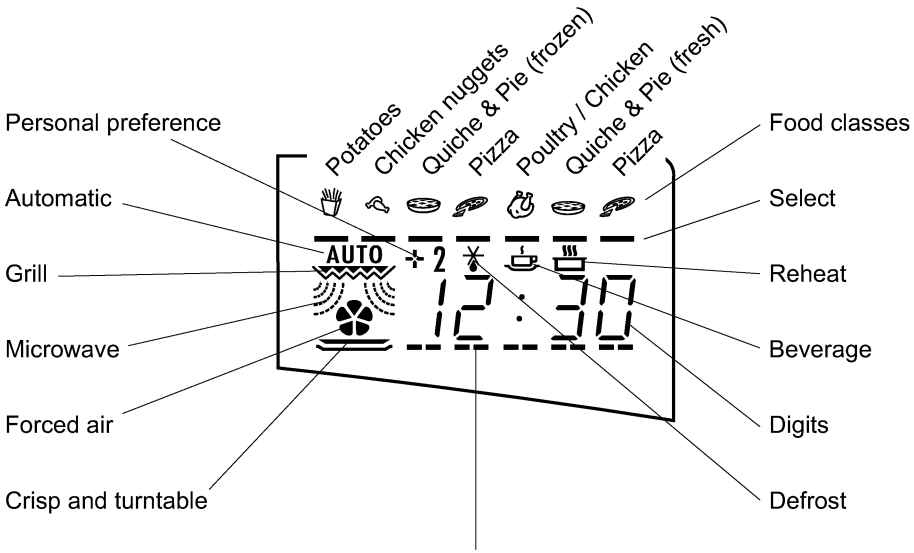


Cover



Steamer

DISPLAY INDICATORS



Microwave power level, process bar and temperature level

DATA FOR TEST OF HEATING PERFORMANCE

in accordance with IEC 705.

The International Electrotechnical Commission, SC 59H, has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

MT 267 / UKM 457				
Test	**Amount**	**Approx. time**	**Power level**	**Container**
A	1000 g	12 min	750 W	Pyrex 3.226
B	475 g	5 min	750 W	Pyrex 3.827.80
C	900 g	14 min	750 W	Pyrex 3.838.80
Defrosting, minced meat	500 g	Auto		Place on the defrostgrid
A	1200 g	15 min	750 W	Pyrex 3.346.87 Turntable on standstill

TECHNICAL SPECIFICATIONS

Type number	**MT 267 / UKM 457**	
Supply voltage	For UK 230 - 240 V/50 Hz	For other countries 230 V/50 Hz
Power consumption	3000 W	
Fuse	For UK 13 A	For other countries 16 A
Timer	Electronic	
	Microwave power (acc. to IEC 705. 1000 g water)	
Full power / JET	1000 W	
	850 W	
	750 W	
Combination (Max)	650 W	
	500 W	
	350 W	
Manual Defrost	160 W	
	90 W	
	Output power	
Power Grill	900 W	
Power Forced air	1400 W	
Dimensions:	**H x W x D**	
Outer dimensions:	318 x 529 x 485	
Oven compartment:	205 x 335 x 370	

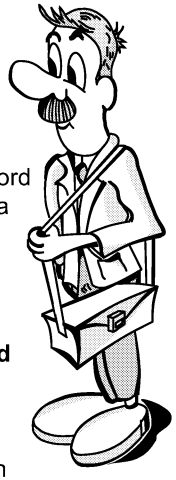
TROUBLE SHOOTING GUIDE

If the oven does not work, do not make a service call until you have made the following checks:

* The Turntable and turntable support is in place.
* The Plug is properly inserted in the wall socket.
* The Door is properly closed.
* The rotating glassplate or turntable support are in place. ”PLATE” is displayed if they are not.
* Check your Fuses and make sure that there is power available.
* Wait for ten minutes and then try to operate the oven once more.

This is to avoid unnecessary calls for which you will be charged. When calling for Service, please give the serial number and type number of the oven (see Service label).

Important:
If the mains cord needs replacing it should be replaced by the original mains cord which is available via our service organisation. The mains cord must only be replaced by a trained service technician.



⚠ WARNING!

Service only to be carried out by a trained service technician.
It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.
Do not remove any cover.

IF YOU NEED SERVICE

Whirlpool has a national network of authorised engineers and authorised service companies. Whirlpool service technicians are trained to fulfil the product warranty and provide after - warranty service, anywhere in Europe. To locate the authorised Whirlpool service company in your area, call your local dealer or look in your telephone directory under:

Appliance - household - major, service & repair
- See: Whirlpool Appliances or Authorised Whirlpool Service (Example: XYZ Service Co.)

CONTROL PANEL

Digital display. This display includes a 24 hour clock and indicator symbols to tell you the time of day, cooking time, power level, etc.

Adjust knob.
Use to set the cooking time, time of day, etc.

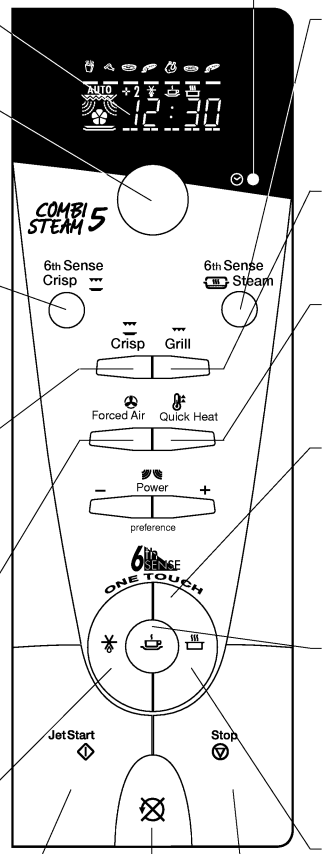
6th Sense Crisp Heat and Cook button.
Use to select Heat or Cook and food class.

Crisp button.
Use when cooking with the Crisp plate (manually).

Forced air button.
Use this button to select the Forced air function and temperature.

One Touch Auto Defrost button.
Use to defrost food. The oven automatically starts when pressing this button.

Start / Jet Start button.
Press to automatically start with the maximum power level and the cooking time set to 30 seconds. Each additional press increases the cooking time by 30 seconds. This button also works as a normal start button after setting a function.



Clock button. Use to select the 24 hour clock and set the time of day.

6th Sense Steam button.
Use to quickly boil up and then automatically simmer food.

Grill button. Use to select the grill function.

Quick heat button. Use this button to quickly preheat the oven cavity.

Microwave power / Personal preference buttons. Use to adjust the microwave power level or your personal setting.

One Touch Beverage button. Use to reheat beverages. The oven automatically starts when pressing this button.

One Touch Auto Reheat button. Use to reheat ready made meals. The oven automatically starts when pressing this button.

Stop button. Use to stop or reset any of the oven functions.

Turntable button. Use to turn the turntable function on / off.

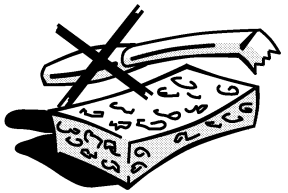
SYMBOL DESCRIPTION

	Defrost		Turntable
	Clock		Quick heat
	Forced air	2 2	Personal preference
	Microwave power		Reheat
	Crisp		Beverage
	Grill		Acoustic signal
	Turntable on / off		Start
	Steam		Stop

MAINTENANCE

Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.

Do not use metal scouring pads on the inside of the oven cavity. They will scratch the surface.



At regular intervals, especially if spillovers have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

This oven is designed to operate with the turn-table in place.

Do not operate the microwave oven when the turntable has been removed for cleaning.

Use a mild detergent, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow grease or food particles to build up around the door.

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

Odours inside the oven can be eliminated by adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes.

The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with warm water, detergent and a sponge.

⚠ WARNING!

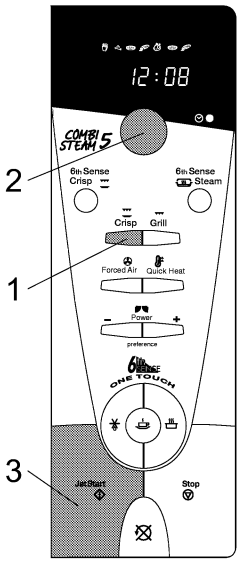
The door seals and the door seal areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.

Abrasive cleansers, steel-wool pads, gritty wash cloths, etc., can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.

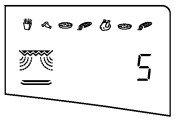
Do not spray directly on the oven.

MANUAL CRISP FUNCTION

USER ACTION | OVEN REACTION

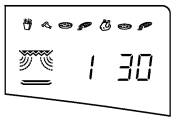


1. Press the CRISP button.



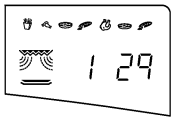
* 5 sec is displayed
* The Grill symbol is lit
* The Crisp symbol is lit
* The Microwave symbol is lit.

2. Turn the ADJUST knob until the required time is indicated.

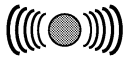


* The time is displayed.

3. Press the START button.



* The Microwave symbol flashes.
* The Grill symbol flashes
* The cooking time is displayed counting down



When the time has elapsed a signal will be heard and the process will stop.

CHILD SAFETY / EMPTY OVEN START PROTECTION

This oven has an automatic child safety function which is activated one minute after the oven has returned to “stand by“. The oven is in “stand by“ when the 24 hour Clock is displayed, or if the Clock has not been set, when the display is blank.

The door must be opened and closed e.g. putting food into it, before the safety lock is released. If you try to operate the oven without putting food into it the display will display **“door“** indicating that you must open and close the door before operating the oven.

TURNTABLE ON / OFF

The turntable can be turned off in order to accommodate large utensils. This is useful when cooking a large gratin, salmon or a big turkey. This enables you to use large square utensils too big to turn without coming into contact with the cavity walls.

The table shows which functions it is possible to use with the turntable on or off. If you switch the turntable off before or during use of a function which does not support the turntable on standstill, the oven will stop and a signal will be heard. The turntable symbol will flash briefly. The oven will return to standby mode if no buttons are pressed within 30 seconds.

Turntable	
Function	**Position**
Jet Start	ON or OFF
Time and Power	ON or OFF
Manual Defrost	ON or OFF
Grill	Always ON
Grill & Microwaves	ON or OFF
Manual Crisp	Always ON
One Touch Defrost	Always ON
One Touch Reheat	Always ON
One Touch Reheat From Frozen	Always ON
One Touch Beverage	Always ON
6th Sense Crisp Heat From Frozen	Always ON
6th Sense Crisp Cook From Fresh	Always ON
6th Sense Steam	Always ON
Quick heat	ON or OFF
Forced air	ON or OFF
Forced air & Microwaves	ON or OFF

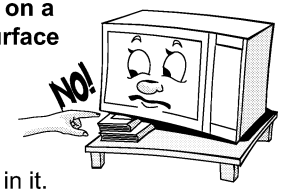
BEFORE YOU OPERATE THE APPLIANCE

Only use the microwave oven for domestic use and for its cooking purposes.

Make sure that the appliance is not damaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean inside it with a soft, damp cloth.

Prior to connecting, check that the voltage on the rating plate corresponds to the voltage in your home.

Place the oven on a stable, even surface that is strong enough to hold the oven and the food utensils you put in it.



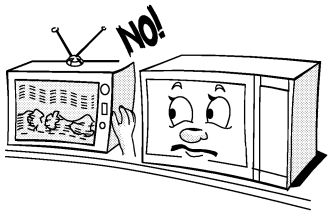
The control side of the unit is the heavy side. Use care when handling.

Position the oven at a distance from other heating sources. The cooling air, which is taken in by the oven, must not exceed 35°C temperature. For sufficient ventilation there must be a space of at least 15 cm above the oven.

The oven can operate in an ambient temperature ranging from +5°C to +35°C.

The ventilation openings on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results. Make sure the microwave oven feet are in place and ensure the space underneath the oven is empty to ensure proper airflow.

The oven can be operated only if the oven door is firmly closed.



Poor television reception and radio interference may result if the oven is located close to a TV, radio or aerial.

The earthing of this appliance is compulsory by law. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

⚠ WARNING!

THIS APPLIANCE MUST BE EARTHED! ⏚

MANUAL CRISP FUNCTION

The Crisp-plate will give foods such as pizzas and pies a nice crisp, brown under surface. Use this function to reheat and crisp precooked pizzas and other dough based foods. Use it also to fry bacon and eggs, sausages, hamburgers etc.

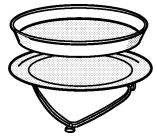
Do not place any utensils on the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.

The oven automatically works with Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food.

The Crisp-plate may be preheated before use (max. 3 min). Always use this function when preheating the crisp-plate.

It is not possible to change or switch, the Power level or Grill, on/off, when using the Crisp function.

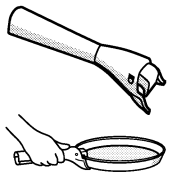
CRISP-PLATE



Place the food directly on the Crisp-plate. Always use the Glass turntable as support when using the Crisp-plate. Do not clean in dishwashers. The Crisp-plate can be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring sponge and a mild cleanser. Always let the crisp-plate cool off before cleaning. Do not immerse or rinse with water while the crisp-plate is hot. Quick cooling will damage it.

Do not use steel-wool pads. This will scratch the surface.

CRISP HANDLE



Use the supplied special Crisp handle to remove the hot Crisp plate from the oven. The Crisp handle may be cleaned in dishwashers.

⚠ CAUTION!

The oven and the crisp-plate become very hot when using this function.

Do not place the hot crisp-plate on any surface sucseptable to heat.

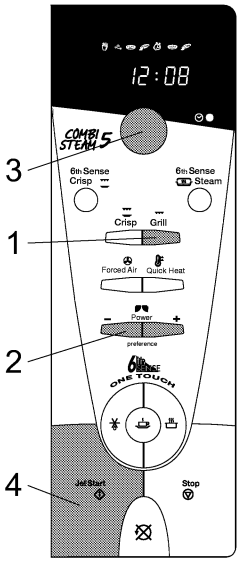
Use oven mittens or **the special Crisp handle** supplied when removing the hot Crisp-plate.

Do not touch the ceiling beneath the Grill element.

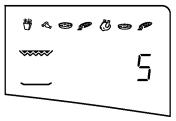
Ensure that the Crisp-plate is correctly placed in the middle of the Glass turntable.

GRILL IN COMBINATION WITH MICROWAVES

USER ACTION | OVEN REACTION



1. Press the GRILL button.



* 5 sec is displayed.
* The Grill symbol is lit.

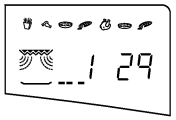
2. Press the **+ / -** POWER button to select a desired Power level.

* The Microwave symbol is lit.
* The powerlevel is displayed.

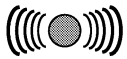
3. Turn the ADJUST knob until the required time is indicated.

* The time is displayed.

4. Press the START button.



* The Microwave symbol flashes.
* The Grill symbol is flickering.
* The cooking time is displayed counting down.



When the time has elapsed a signal will be heard and the process will stop.

ENVIRONMENTAL HINTS

Packing
The packing box may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.

Appliance
The appliance is built from reusable materials. If you decide to scrap the appliance, it must be disposed of in compliance with local waste disposal laws. Before scrapping, cut off the power cable so that the appliance cannot be connected to the mains.

PRECAUTIONS AND SUGGESTIONS

⚠ CAUTION!

The appliance should not be operated without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.

If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Electrical shock, fire or other hazards may result.

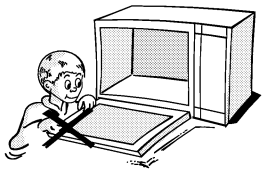
Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces.

Do not let the mains cord hang over edge of table or counter.

Do not store or use this appliance outdoors. Do not use this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

Do not use the cavity for storage purposes.

Do not leave paper products, cooking utensils, or food in the cavity when not in use.



Never lean on the door when the door is open. Injury could result.

Do not heat, store or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

Use this appliance only for its intended use as described in this manual.

Do not use corrosive chemicals or vapours in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

PRECAUTIONS AND SUGGESTIONS

Do not over-cook food. Fire could result.

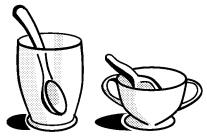
Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn, and some plastics can melt if used when heating foods.

> ⚠ WARNING
>
> **Only allow children** to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

Remove wire twist-ties from paper or plastic bags before placing bag in the oven.

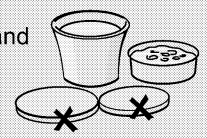
If material inside / outside the oven should ignite, keep oven door closed, turn the oven and fan off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

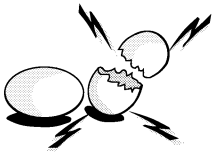


When heating liquids, e.g. beverages or water in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.
To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow to stand for a short time, stirring again before carefully removing the container from the oven.

> ⚠ WARNING!
>
> **Do not use your microwave** oven for heating food or liquids in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.



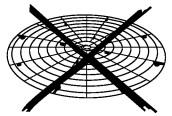


Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode.

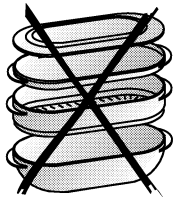
GRILL IN COMBINATION WITH MICROWAVES

During Grilling you can switch the Grill element on/off by pressing the Grill button. The Max. possible microwave power level when using the Grill is limited (see technical specifications).

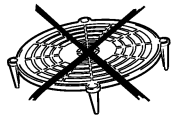
Important!
Ensure that the utensils you use are ovenproof and will allow microwaves to pass through them before using the Grill/ Microwave combination.



The defrost grid should not be used with this function!



The Steamer should not be used with this function!



The Two Plate Stacker should not be used with this function!

This function can be used with the turntable function switched off. When cooking such foods as gratin's etc. with the turntable on standstill, you may rotate the food halfway through the cooking time.

Do not use the crisp-plate with the turntable on standstill.

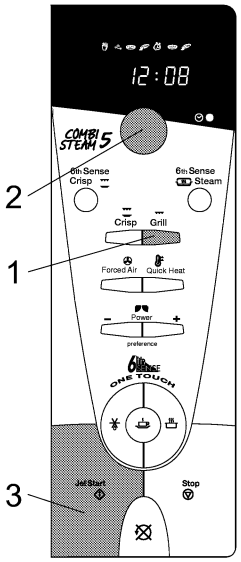
It is possible to switch the microwaves off by reducing the microwave power level to 0 W. When 0 W is reached, the oven switches to Grill only mode. You should only use this feature if the turntable function is in operation, else the oven will switch off when 0 W is reached.

How to choose the correct power level

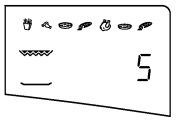
Power level	Suitable foods
90 - 160 W	Large cuts of Meat
160 - 350 W	Fish
350 - 500 W	Poultry
500 - 650 W	Gratins

GRILL FUNCTION

USER ACTION | OVEN REACTION



1. Press the GRILL button.

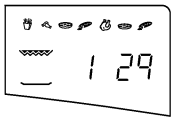


* 5 sec is displayed.
* The Grill symbol is lit.

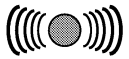
2. Turn the ADJUST knob until the required time is indicated.

* The time is displayed.

3. Press the START button.



* The Grill symbol flashes.
* The cooking time is displayed counting down.



When the time has elapsed a signal will be heard and the process will stop.

PRECAUTIONS AND SUGGESTIONS

Some foods which have a low water content E.g. oil, chocolate and some pastries with sweet fillings, must be heated carefully.

Do not use your microwave oven for deep frying, because the oil temperature cannot be controlled

One of the major advantages of microwave ovens is the short cooking time. Therefore, recommended times for cooking or reheating food should not be exceeded.

When making popcorn, it is neccessary to put the popcornbag on top of a small plate, in order to obtain best result.

Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.

Ensure the Lid and the Teat are removed before heating!

Use hot pads. Microwave energy does not heat containers, but the hot food does. Heat from the Grill and Forced air will cause container and oven parts to become hot. Also note that the Crisp-plate always becomes very hot when used.

Use oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking.

⚠ CAUTION!

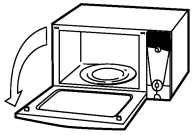
There are a number of accessories available on the market. Before you buy, make sure they are suitable for microwave use.

When you put food in the microwave oven, ensure that food, food supports or covering do not come in direct contact with any of the internal walls or the ceiling of the cavity.

This is especially important with accessories made of metal or metal parts. If accessories containing metal comes in contact with the internal walls or the ceiling, while the oven is in operation, sparking will occur and the oven will be damaged.

Always ensure that the turntable is able to turn freely before starting the oven.

COOKING INTERRUPTION



To interrupt the cooking process:
The cooking process can be temporarily interrupted (not when the One Touch and 6th Sense functions are being used) to check, turn or stir the food by opening the door. The setting will remain lit for 10 minutes to indicate the interruption, after which it will disappear. If you open the door please consider the following:

To restart the cooking process:
Close the door and press the START button once.
Note: The cooking process continues from where it was interrupted if the START button is pressed once. Pressing the START button twice will increase the time by 30 seconds.

If you don't want to continue cooking:
Remove the food, close the door and press the STOP button

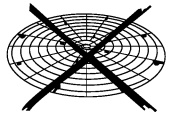
If you don't interrupt the cooking process:
If the cooking process has not been interrupted, a beep will signal the completion of the programme and, if the Stop button is not pressed, will continue to sound every minute for 10 minutes.
Note: It is possible to alter both Time and Power settings while cooking though not when the Crisp, the One Touch or 6th Sense functions are being used.

Continued cooking:
When the cooking process is complete, the oven will hold the current settings for 10 minutes unless the STOP button is pressed or the door is opened. This enables you to continue cooking simply by pressing the START button. Cooking may also be extended by pressing the START button a number of times. One press for each 30 seconds. All other settings remain the same.
Note: The oven will only hold the settings for 30 seconds if the door is opened and then closed after the cooking is finished.

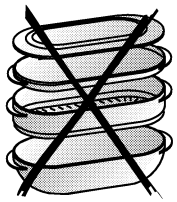
GRILL FUNCTION

The Grill which is located in the ceiling of the oven compartment, will quickly give a pleasant brown surface to the food.

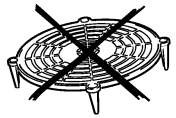
Do not leave the oven door open for long periods when the Grill is in operation as this will cause a drop in temperature.



The Defrost grid should not be used with this function!



The Steamer should not be used with this function!



The Two Plate Stacker should not be used with this function!

⚠ IMPORTANT!

Ensure that the utensils used are heat resistant and oven proof before grilling with them.

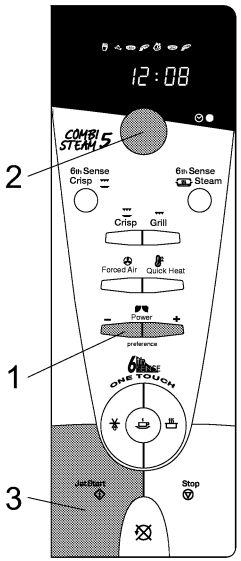
Do not use plastic utensils when grilling. They will melt.

Items of wood or paper are not suitable either.

Note:
Pressing the Grill button during cooking switches the Grill element on and off. The timer will continue to count down when the Grill element is turned off.

TIME AND POWER

USER ACTION | OVEN REACTION



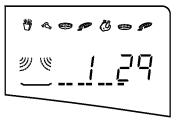
1. Press the **+ / -** buttons to select a desired Power level.

* The power level is displayed.

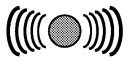
2. Turn the ADJUST knob until the required time is indicated.

* The time is displayed.

3. Press the START button.



* The Microwave working symbol flashes.
* The cooking time is displayed counting down



When the time has elapsed a signal will be heard and the process will stop.

HOW TO CHOOSE POWER LEVEL?

JET
– Fast reheat of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.

850/750 W
– To be used for cooking of vegetables, fish, meat etc.

650 W
– To be used when cooking dishes not possible to stir.

500 W
– To be used when more careful cooking is required e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.

350 W
– To be used when simmering stews.

160 W
– To be used for defrosting.

90 W
– To be used for softening butter, cheese and ice cream.

0 W
– To be used when setting the standing time.

OPTIONAL CLOCK DISPLAY

When the appliance is first plugged in or after a power failure, the display is blank. If required, the oven can display a 24 hour digital Clock. When the Clock function is not programmed the display will remain blank until the cooking time is set.

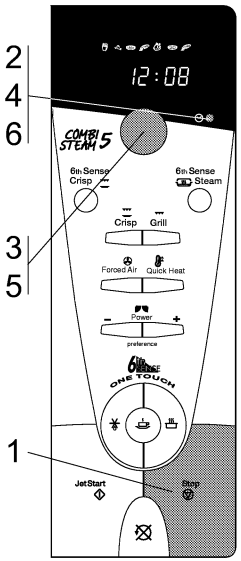
Note:
If you wish to delete the Clock from the display once it has been set, simply press the Clock button and then press the Stop button. To reinstate the Clock, follow the below procedure.

Keep the door open while setting the Clock. This gives you 10 minutes to complete the setting of the Clock.

If the door is kept shut, each step must be accomplished within 30 seconds. Otherwise the oven will return to “stand by“ and it will be necessary to start again from the beginning.

OPTIONAL CLOCK DISPLAY

USER ACTION | OVEN REACTION



1. Press the STOP button.
   - The two dots are lit.

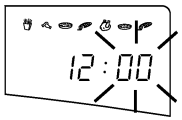
2. Press the CLOCK button.

   - The two left hand digits (hours) flicker.

3. Turn the ADJUST knob to set the hours.

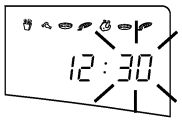
   - The set hours will continue to flicker

4. Press the CLOCK button again.



   - The two right hand digits (minutes) flicker.

5. Turn the ADJUST knob to set the minutes.



   - The set minutes will continue to flicker.

6. Press the CLOCK button again.

   - The Clock is set and in operation.

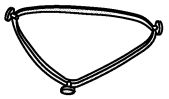
TIME AND POWER

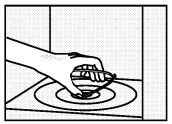
Once the cooking process has been started the time can easily be increased in 30 second steps by pressing the Start button. Each press increases the time with 30 seconds. You may also alter the time by turning the Adjust knob to increase or decrease the time. To alter the set power level, simply press the plus or minus buttons until the desired power level is reached.

This function can be used with the turntable function switched off. When cooking such foods as gratin's etc. with the turntable on standstill, you may rotate the food halfway through the cooking time.

Do not use the crisp-plate with the turntable on standstill.

TURNTABLE SUPPORT

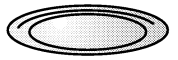


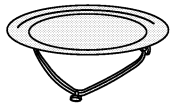


Use the turntable support under the Glass turntable. Never put other utensils than the Glass turntable directly on the turntable support. The turntable support may be cleaned in dishwashers.

* Fit the turntable support on its locator in the oven.

GLASS TURNTABLE





Use the Glass turntable with all cooking methods. The Glass turntable collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven. The Glass turntable may be cleaned in dishwashers.

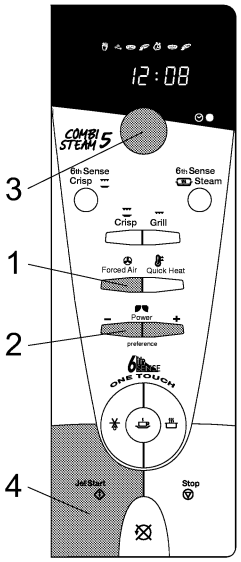
* Place the Glass turntable on the turntable support.

TWO PLATE STACKER

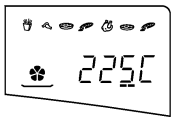
The Two plate stacker is excellent for two level reheating. Simply place one plate on the Glass Turn-table and a second plate on the Two plate stacker above. The Two plate stacker may be cleaned in dishwashers.

FORCED AIR IN COMBINATION WITH MICROWAVES

USER ACTION | OVEN REACTION



1. Press the FORCED AIR button repeatedly until the desired temperature setting is reached.



* The Forced air indicator is lit.
* The temperature indicator is flickering.
* The set temperature is displayed.

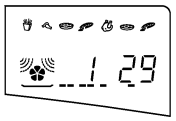
2. Press the **+ / -** buttons repeatedly to select a desired Power level.

* The microwave symbol is lit.
* The power level is displayed.

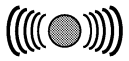
3. Turn the ADJUST knob until the required time is indicated.

* The time is displayed.

4. Press the START button.



* The Microwave symbol flashes.
* The Forced air symbol flashes
* The cooking time is displayed counting down



When the cooking time has elapsed a signal will be heard and the cooking process will stop.

JET START FUNCTION

When the Jet Start button is pressed the oven will operate at full power for 30 seconds. Each subsequent press will increase the time by 30 seconds. Pressing the Jet Start button during normal cooking simply increases the time by 30 seconds in each press. The power is not affected.

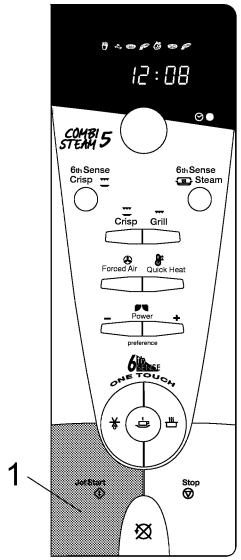
Use this function for the quick reheating of items such as clear soups, coffee, tea or other foods with high water content.

If you open and then close the door during normal cooking (cooking interruption), restarting by pressing the Jet Start button once will not affect the Time and Power settings. Pressing the Jet Start button again will increase the time by 30 seconds for each press.

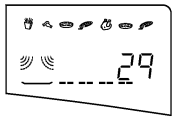
This function can be used with the turntable function switched off.

Do not use the crisp-plate with the turntable on standstill.

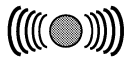
USER ACTION | OVEN REACTION



1. Press the JET START button.



* The Microwave working symbol flashes.
* The Power level bar is scrolling.
* The cooking time is displayed counting down.



When the time has elapsed a signal will be heard and the process will stop.

ONE TOUCH FUNCTIONS

The One Touch functions works by first checking the start conditions of the food and then continuously monitoring and adjusting the process to achieve the best result.

At the beginning SENSE is displayed until the oven has calculated the Max. time needed and displays it counting down.

The Max. time being displayed varies depending on the type and amount of food. The Max. time is being counted down during the One Touch program. During count down, the time can jump down several minutes. This is normal. The oven is simply correcting the necessary time.

All foods contain water which gives off humidity when its being defrosted or reheated. To enable the One Touch Reheat and One Touch Reheat from Frozen functions to work properly, the food should be covered with the plastic cover supplied.

If you buy frozen foods you should cut 2-3 scores in the packaging before using the One Touch functions, else the packaging shall be removed and the supplied cover be used.

Foods to be reheated directly after defrosting such as ready made meals, meals containing gravy or other liquids etc. Use the One Touch Reheat from Frozen function or follow the on pack instructions and use the Manual Defrost, Time and Power functions.

The ▬ ▬ ▬ ▬ ▬ **Process bar** displays how far the One Touch program has proceeded. The One Touch program is finished when the bar is full.

Please note that a few minutes standing time always improves the result.

FORCED AIR IN COMBINATION WITH MICROWAVES

During Forced air cooking you can switch the microwaves off by reducing the microwave power level to 0 W. The Max. possible Power level when using the Forced air is limited (se technical specifications).

Forced air combined with microwaves is ideal for cooking roast meats, poultry, jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.

For best results: Combined cooking functions normally call for higher temperatures, to allow the oven to operate correctly e.g. if you usually cook a recipe at 175°C Forced air only, you will need to increase the temperature by approx. 25°C to 200°C when using Forced air and microwaves.

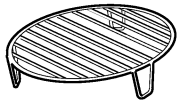
Don't leave the door open for long periods as the temperature inside will drop.

This function can be used with the turntable function switched off. When cooking such foods as gratin's etc. with the turntable on standstill, you may rotate the food halfway through the cooking time.

How to choose the correct power level

Power level	Suitable foods
90 - 160 W	Cakes, Breads, Roasts
160 - 350 W	Baked fish, Fish gratins
350 - 500 W	Poultry
500 - 650 W	Large Chicken, Vegetables ie. Jacket Potatoes, Gratins

Important!
Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking with Forced air and microwaves combined.



Use the Baking-grid to put food on to allow the air to circulate properly around the food.

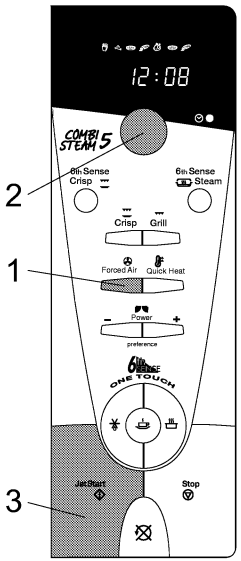
Do not use the Crisp-plate with this function.

During the heating process the current temperature is indicated and rising on the temperature bar.

Once the heating process have been started the temperature can easily be adjusted by pressing the Forced air button. Also the Microwave power level is possible to change by pressing the **+ / -** buttons button.

FORCED AIR FUNCTION

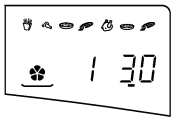
USER ACTION | OVEN REACTION



1. Press the FORCED AIR button repeatedly until the desired temperature setting is reached.

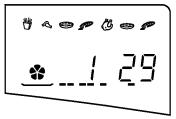
* The Forced air indicator is lit.
* The temperature indicator is flickering.
* The set temperature is displayed.

2. Turn the ADJUST knob until the required time is indicated.



* The time is displayed.

3. Press the START button.

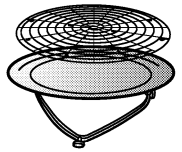


* The Forced air symbol flashes
* The cooking time is displayed counting down

When the cooking time has elapsed a signal will be heard and the cooking process will stop.

ONE TOUCH DEFROST FUNCTION

One Touch Defrost is used for defrosting of **raw, parboiled, pre-cooked food** and **bread.**



Ensure that the Defrost-grid is properly placed on the Glass Turntable!

2
2

The One Touch Defrost function can be used “as it is” fully automatic or it can be adjusted to your personal taste through the use of the Personal Preference function.

The program should not be interrupted during operation of this function.

The Defrost-grid is specially designed for the One Touch Defrost function. It must not be used for any other purposes. The oven knows the weight of the Defrost grid and automatically subtracts it from the total weight to obtain the correct weight of the food to be defrosted.

The net weight shall be kept within **100 - 2500 g** when using this function. If not you should consider using the manual defrost function to obtain the best result.

It is important that you do not use the One Touch Defrost function without the Defrost grid or substitute it with a plate or any other utensil.

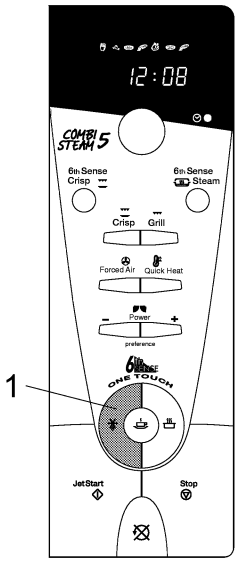
This function is designed to give best result when the oven is at room temperature. If you defrost directly after using the Crisp or Grill function (the oven is hot) you may not obtain the best result. If possible, allow the oven to cool off before defrosting.

Such foods as blueberries, raspberries or peas, can fall down on the Glass Turntable during defrosting. You may use a light paper plate to defrost the berries etc. on. The paper plate with the berries shall be placed on top of the Defrost-grid. In this case the weight of the paper plate does not affect the defrosting result.

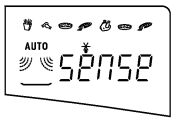
If you plan to defrost fish or meat with a high fat content, you should consider to use the Personal Preference Minus function which will give you a better result.

ONE TOUCH DEFROST FUNCTION

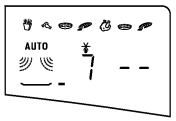
USER ACTION | OVEN REACTION



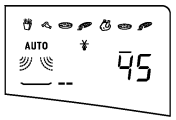
1. Press the ONE TOUCH DEFROST button.



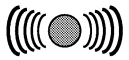
* SENSE is displayed.
* The Microwave symbol flashes.
* The Defrost symbol is lit.



* After a short while the defrost time is displayed counting down in minutes.
* The Process bar is lit and increasing



Note:
The time counting down is displayed in seconds only at the end of the program.



When the time has elapsed a signal will be heard and the process will stop.

MANUAL DEFROST FUNCTION

Follow the procedure for "Time and Power" and choose 160 W when defrosting manually.

When softening ice-cream or butter you should adjust the setting to 90 W.

Check and inspect the food regularly. Experience will give you the times needed for various amounts.

FORCED AIR FUNCTION

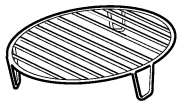
Forced air operates by hot air coming from the rear wall. It is then circulated by a fan which ensures even heat distribution throughout the cooking. The heat completely envelopes the food, sealing in the flavour. The cooking is done at a slightly lower temperature than conventional cooking. E.g. if the recommended temperature for a conventional oven is 200°C, you should choose 175°C. The default setting when pressing the Forced Air button is 175°C

Don't leave the door open for long periods as the temperature inside will drop.

For cooking times under 20 minutes, preheat the oven using the Quick Heat function. When the temperature is reached, the oven switches automatically to Forced air, insert the food, close the door and set the cooking time. Press the start button.

Forced air is ideal for cooking meringues, pastry, sponge cakes, soufflés, poultry, roast meats and convenience foods.

This function can be used with the turntable function switched off. When cooking such foods as gratin's etc. with the turntable on standstill, you may rotate the food halfway through the cooking time.



Use the Baking-grid to put food on to allow the air to circulate properly around the food.

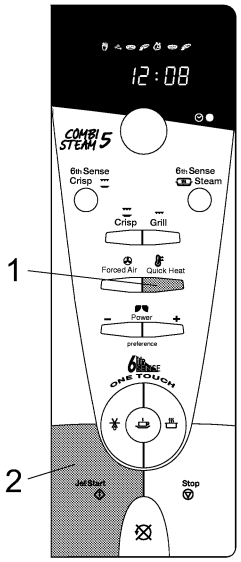
Use the Crisp-plate as a baking plate on top of the Baking-grid when baking cookies, meringues or rolls.

During the heating process the current temperature is indicated and rising on the temperature bar.

Once the heating process have been started the temperature can easily be adjusted by pressing the Forced air button.

QUICK HEAT FUNCTION

USER ACTION | OVEN REACTION

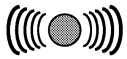


1. Press the QUICK HEAT button repeatedly to select a desired end temperature.

* The temperature indicator is flickering.
* The set temperature is displayed.

2. Press the START button.

* The heating begins.



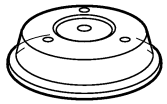
When the set temperature is reached, a signal will be heard and the oven switches to the Forced air function.

ONE TOUCH REHEAT FUNCTION

One Touch Reheat is used for reheating of ready made foods.

The One Touch Reheat function can be used “as it is” fully automatic or it can be adjusted to your personal taste through the use of the Personal Preference function.

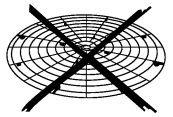
The program should not be interrupted during operation of this function.



Always use the supplied cover with this function except when reheating soups in which case the cover is not needed!

The net weight shall be kept within **200 - 800 g** when using this function. If not you should consider using the manual function to obtain the best result.

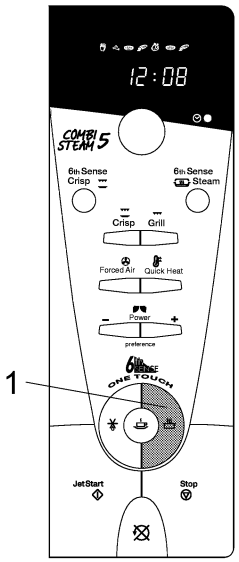
Ensure the oven is at room temperature before using this function in order to obtain the best result.



The defrost grid should not be used with this function!

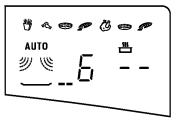
ONE TOUCH REHEAT FUNCTION

USER ACTION | OVEN REACTION

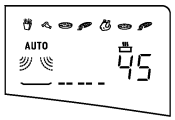


1. Press the ONE TOUCH REHEAT button.

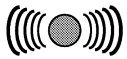
* SENSE is displayed.
* The Microwave symbol flashes.
* The Reheat symbol is lit.



* After some time the reheat time is displayed counting down in minutes.
* The Process bar is lit and increasing.



Note:
The time counting down is displayed in seconds only at the end of the program.



When the time has elapsed a signal will be heard and the process will stop.

QUICK HEAT FUNCTION

Sometimes it is necessary to preheat the oven to obtain the very best result. This is quickly obtained with the Quick Heat function. Preheating of the oven is usually done before using the Forced air function. The oven therefore switches to this function automatically when the set temperature is reached.

The oven then keeps the set temperature for 10 minutes before switching off. During this time the oven is waiting for you to insert the food and make the normal settings for cooking.

Preheating is always done with the oven empty or with the baking-grid in place, therefore it is important that the microwave function is off. This oven always deselects the microwave function automatically when you press the Quick Heat button, for safety. The default setting when pressing the Quick Heat button is 175°C.

During the quick heating process both Forced air and Grill is used to raise the temperature. Do not place food before or during preheating in the oven. It will be burned from the intense heat.

If you want to cook with Forced air and microwaves combined, you have to select microwaves after the preheating is finished.

During the heating process the current temperature is indicated and rising on the temperature bar.

Once the heating process have been started the temperature can easily be adjusted by pressing the Quick Heat button.

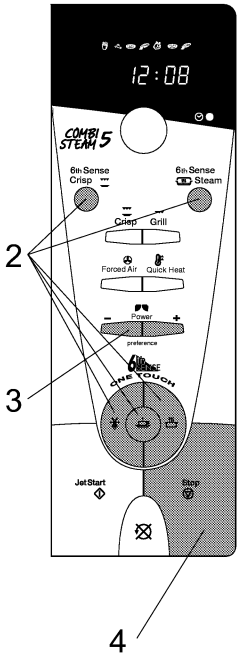
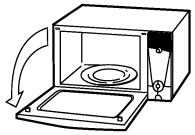
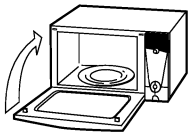
This function can be used with the turntable function switched off.

Do not use the Crisp-plate with this function.

PERSONAL PREFERENCE

HOW TO STORE PERSONAL PREFERENCE SETTINGS

If you are storing a Personal Preference for the One Touch Reheat from Frozen function. Press the One Touch Defrost button first and then the One Touch Reheat button before setting your Personal Preference.

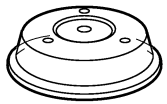
⊹ 2 -- 2	USER ACTION	OVEN REACTION
	1. Open the door	
	2. Press one of the One Touch or 6th sense buttons.	* The corresponding symbols are lit.
	3. Press the **+ / -** buttons to set Personal Preference.	* **+** increases the end temperature. * **-** decreases the end temperature.
	4. Press the STOP button.	* The setting is now stored. * The clock is displayed if it was set earlier.
	5. Close the door.	 * The oven returns to stand by

ONE TOUCH REHEAT FROM FROZEN FUNCTION

One Touch Reheat from Frozen function is used for reheating of frozen ready made foods.

⊹ 2 -- 2 **The One Touch Reheat from Frozen function can** be used “as it is” fully automatic or it can be adjusted to your personal taste through the use of the Personal Preference function.

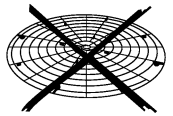
The program should not be interrupted during operation of this function.



Always use the supplied cover with this function except when reheating soups in which case the cover is not needed!

The net weight shall be kept within **200 - 800 g** when using this function. If not you should consider using the manual function to obtain the best result.

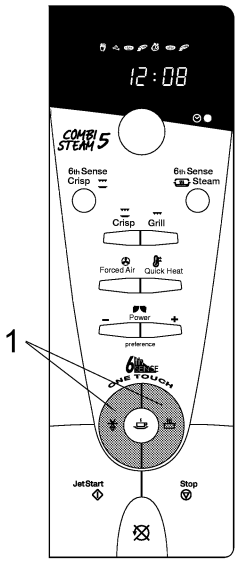
Ensure the oven is at room temperature before using this function in order to obtain the best result.



The defrost grid should not be used with this function!

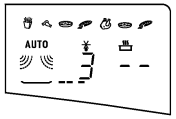
ONE TOUCH REHEAT FROM FROZEN FUNCTION

USER ACTION | OVEN REACTION

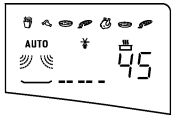


1. Press the ONE TOUCH DEFROST button and then the ONE TOUCH REHEAT button.

* SENSE is displayed.
* The Microwave symbol flashes.
* The Defrost symbol is lit.
* The Reheat symbol is lit.



* After some time the reheat time is displayed counting down in minutes.
* The Process bar is lit and increasing



Note:
The time counting down is displayed in seconds only at the end of the program.

When the time has elapsed a signal will be heard and the process will stop.

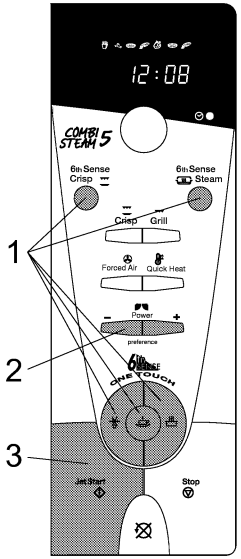
PERSONAL PREFERENCE

When using the One Touch and 6th sense functions you also have the possibility to personally control the end result through the Personal Preference feature. This feature enables you to set the One Touch Defrost to more or less defrosted, the One Touch Reheat and One Touch Reheat from frozen to higher or lower end temperature. The above is also valid for the One Touch Beverage and 6th sense functions.

By pressing one of the One Touch or 6th sense buttons you choose the standard setting. This setting normally gives you the best result. Perhaps the food you reheated became to warm to eat at once. You can easily adjust this before you use that function the next time.

+ 2
-- 2

USER ACTION | OVEN REACTION



1. Press one of the One Touch or 6th sense buttons.

* The selected function is displayed.

2. Press the **+ / -** buttons to set Personal Preference.

* **+** increases the end temperature.
* **-** decreases the end temperature.

3. Press the START button if one of the 6th sense fuctions was selected.

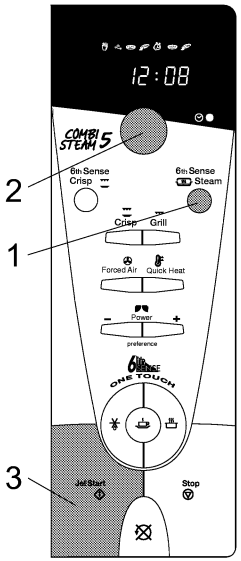
Note:
The Personal Preference can only be set or altered during the first 20 seconds of operation

When the time has elapsed a signal will be heard and the process will stop.

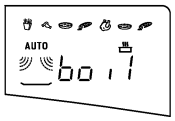
This is the standard way of using the Personal Preference. If you often choose to set the Personal Preference to the same setting, you can store it and use it as the standard setting for you. This can be done for each of the One Touch or 6th sense functions. You may also store your favorite setting for each of the food categories.

6TH SENSE STEAM FUNCTION

6th Sense Steam | USER ACTION | OVEN REACTION

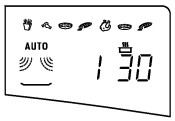


1. Press the 6th sense steam button.



* The Microwave symbol is lit.
* The Reheat symbol is lit.
* BOIL is displayed.

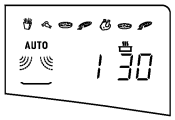
2. Turn the ADJUST knob until the required simmering time is indicated.



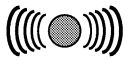
* The time is displayed for 3 seconds.

3. Press the START button.

* BOIL is displayed.
* The Microwave symbol flashes.



* When the boiling temperature is reached the simmering time is displayed counting down.



When the time has elapsed a signal will be heard and the process will stop.

ONE TOUCH BEVERAGE FUNCTION

The One Touch Beverage function is used for reheating beverages such as milk, tea, coffee and water.

The cover should not be used with this function.

This function can be used “as it is” fully automatic or it can be adjusted to your personal taste through the use of the Personal Preference function.

The program should not be interrupted during operation of this function.

The net weight shall be kept within **150 - 600 g** when using this function. If not you should consider using the Time and Power function to obtain the best result.

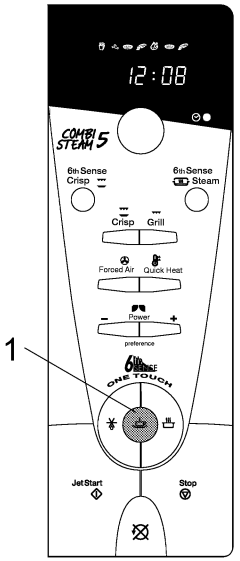
⚠ IMPORTANT!

Always use the Personal Preference minus functions when reheating milk or chocolate

Heat the beverages in separate cups or in a vessel.

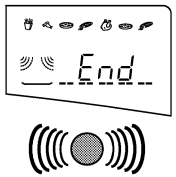
Don’t heat beverages which contain alcohol.

USER ACTION | OVEN REACTION



1. Press the ONE TOUCH BEVERAGE button.

* SENSE is displayed.
* The Microwave symbol flashes.
* The Reheat symbol is lit.
* The Process bar is lit and increasing.



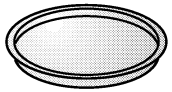
When the time has elapsed a signal will be heard, ”END” is displayed and the process will stop.

6TH SENSE CRISP HEAT FROM FROZEN FUNCTION

Your microwave oven has an automatic Crisp Heat function for frozen ready made foods. This function enables you to quickly reheat your food in one step from frozen to serving temperature. The oven needs to know the type of food to be defrosted. 4 food categories have been designed into your oven. They will provide you with good end results. Each subsequent press will select the next food category.

This function can be used "as it is" fully automatic or it can be adjusted to your personal taste through the use of the Personal Preference function.

The program should not be interrupted during operation of this function.

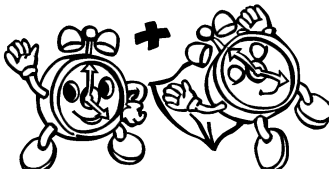


Only use the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.

If the weight is less than recommended weight:
Use the manual "Crisp function" to crisp the food manually. Experience will give you the correct time for your favourite small amount foods.

If the weight is greater than recommended weight:
Divide the food into two or more pieces and proceed to Crisp each piece separately. If it's not possible to divide the food, you must use the manual "Crisp function" to crisp the food manually. With greater amounts it is necessary to stir or turn the food during Crisping and this is best done with the manual "Crisp function".

This function is used only for frozen ready made foods.



Please note that a few minutes standing time always improves the result.

6TH SENSE STEAM FUNCTION

Your microwave oven has an automatic boil and steam cooking function. This function enables you to quickly boil up and then simmer your food in one step from raw ingredients to finish. Suitable foods are for instance: Potatoes or rice. It works in 2 steps.

* The first step quickly brings the food to boiling temperature.
* The second step automatically adjusts to simmering temperature in order to avoid over boiling.

Always cover the food with a lid.
Ensure that the vessel and lid are microwave and oven proof before using them. If you don't have a lid available to your chosen vessel, you may use a plate instead. It should be placed with the underside facing the inside of the vessel.

Do not use plastic or aluminium wrappings when covering the food.

This function can be used "as it is" fully automatic or it can be adjusted to your personal taste through the use of the Personal Preference function.

The program should not be interrupted during operation of this function.

Vessels used should not be more than half filled. If you intend to boil large amounts, you should choose a larger vessel in order to ensure that it's not filled to more than half of its size.

⚠ WARNING!

The Steamer is designed to be used with microwaves **only!**

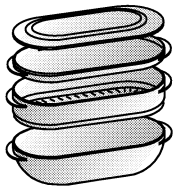
Never use it with any other function at all.

Using the steamer in any other function may cause damage.

Always ensure that the turntable is able to turn freely before starting the oven.

Always place the steamer on the Glass Turn-table.

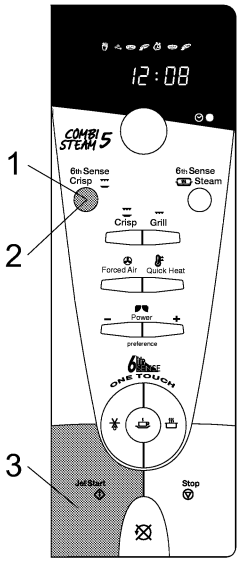
STEAMER

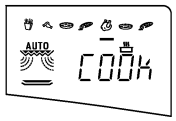
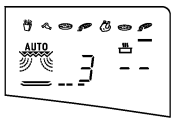
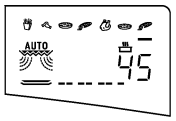
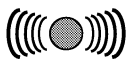


Use the steamer with the steamgrid in place for such foods as fish, vegetables and potatoes.
Use the steamer without the steamgrid in place for such foods as rice, pasta and white beans.
Use oven mitts when removing the hot steamer. The steamer may be cleaned in dishwashers.

6TH SENSE CRISP COOK FROM FRESH FUNCTION

6th Sense Crisp



USER ACTION	OVEN REACTION
1. Press the 6th sense CRISP button until ”COOK” is displayed.	 * The first of the food categories is indicated. * The Grill symbol is lit. * The Microwave symbol is lit. * The Crisp symbol is lit. * The Reheat symbol is lit.
2. Continue to press the button to select the food category needed.	
3. Press the START button.	 * SENSE is displayed. * The Microwave symbol flashes. * The Grill symbol flashes.
	 * After some time the time is displayed counting down in minutes. * The Process bar is lit and increasing.
	 **Note:** The time counting down is displayed in seconds only at the end of the program.
	 **When the time has elapsed** a signal will be heard and the process will stop.

6TH SENSE CRISP HEAT FROM FROZEN FUNCTION

POTATO PRODUCTS
(250 - 600 g)
* French fries
* Pommes chateau
* Croquette potatoes

QUICHE & PIES
(200 - 600 g)

CHICKEN NUGGETS
(250 - 600 g)

PIZZA’S
(200 - 600 g)

⚠ IMPORTANT!

Do not place any containers or wrappings on the Crisp plate!

Only the food is to be placed on the Crisp plate.

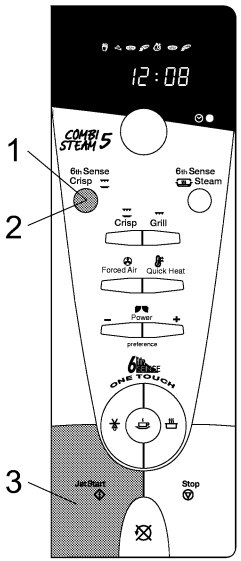
Pizzas which are completely baked with coloured cheese give better result using the Personal Preference minus function.

The Personal Preference minus function is also better to use when reheating pastries not open, breaded around the stuffing.

Sweet buns become better using the Personal Preference minus function.

6TH SENSE CRISP HEAT FROM FROZEN FUNCTION

6th Sense Crisp | USER ACTION | OVEN REACTION



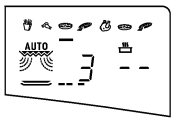
1. Press the 6th sense CRISP button.

* The first of the 4 food categories is indicated.
* The Microwave symbol is lit.
* The Grill symbol is lit.
* The Reheat symbol is lit.
* The Crisp symbol is lit.

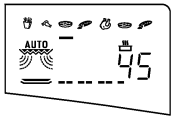
2. Continue to press the button to select the food category needed.

3. Press the START button.

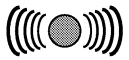
* SENSE is displayed.
* The Microwave symbol flashes.
* The Grill symbol flashes.



* After some time the time is displayed counting down in minutes.
* The Process bar is lit and increasing.



Note:
The time counting down is displayed in seconds only at the end of the program.



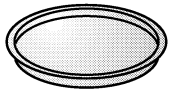
When the time has elapsed a signal will be heard and the process will stop.

6TH SENSE CRISP COOK FROM FRESH FUNCTION

Your microwave oven has an automatic Crisp Cook function for quiches, poultry and pizzas,. This function enables you to cook your food in one step from raw ingredients to serving temperature. The oven needs to know the type of food to be cooked.

This function can be used “as it is” fully automatic or it can be adjusted to your personal taste through the use of the Personal Preference function.

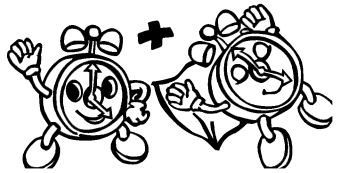
The program should not be interrupted during operation of this function.



Only use the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.

If the weight is less than recommended weight:
Use the manual “Crisp function” to cook the food manually. Experience will give you the correct time for your favourite small amount foods.

If the weight is greater than recommended weight:
Divide the food into two or more pieces and proceed to cook each piece separately. If it’s not possible to divide the food, you must use the manual “Crisp function” to cook the food manually. With greater amounts it is necessary to stir or turn the food during cooking and this is best done with the manual “Crisp function”.



Please note that a few minutes standing time always improves the result.

CHICKEN WHOLE OR IN PARTS
(400 - 1200 g)

QUICHES
(700 - 1400 g)

PIZZA’S
(250 - 800 g)

⚠ IMPORTANT!

Do not place any containers or wrappings on the Crisp plate!
Only the food is to be placed on the Crisp plate.
If possible use only pieces of the same size when cooking chicken parts.
The Pizza food class is possible to use with different kinds of dough.
Use the Personal Preference + setting when cooking whole chicken.
Use your favourite spices and grilling oil when cooking chicken.
Use the quiche food class when cooking the filling in a manually precooked pie shell.